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| **Bison Menu** |
| **Fri. Snack**  | Santa Fe Soup, Water  |
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| **Sat. Breakfast**  | Harvest Coffee Cake, Scrambled Eggs, Hot chocolate  |
| **Sat. Lunch**  | Bacon Lettuce & Tomato Sandwiches, Milk , Apples, Chips  |
| **Sat. Dinner**  | Katahdin Surprise, Cinnamon Roll-Topped Cobbler, Water  |
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| **Sun. Breakfast**  | Breakfast Scramble, Milk, Apples  |

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| **Santa Fe Soup** |
| 2 Lbs Turkey, Ground1 Tbsp Vegetable Oil1 (medium) Onion, diced2 Packages Ranch Dressing Mix2 Packages Taco Seasoning Mix2 Cups Water | 1 Can (16 oz) Kidney Beans1 Can (16 oz) Pinto Beans1 Can (16 oz) Black Beans1 Bag White Corn , Frozen1 Can Diced Tomatoes, diced |
| 1. Brown turkey in dutch oven with the vegetable oil. Add onions and cook for 5 minutes.2. Add Ranch Dressing mix and taco seasoning mix. Add water. Mix3. Add Beans, corn and tomatoes.4. Simmer until done(you may consider adding tortilla chips and a dollop of sour cream to each bowl when served.) |

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| **Harvest Coffee Cake** |

2 Cups flour
1 Tsp Baking Soda
1 Tsp Ground Cinnamin
1 1/2 Cups packed brown sugar
1/2 Tsp Salt
2 (large) Eggs
1 Tsp vanilla extract
1 Stick Butter, Softened
1 Cup Sour Cream
2 Apples, peeled, cored and thinly sliced

**Topping**

1/2 Cup packed brown sugar
1/2 Cup Flour
1/2 Tsp Ground Cinnamin
1/2 Stick Butter, Softened

1.     Light and heat 25 briquettes.

2.     To prepare batter, mix all dry cake ingredients in a large bowl.

3.     Add eggs, vanilla extract, 1/2 cup butter and sour cream to the bowl. Stir well.

4.     Fold sliced apples into batter.

5.     Line a 12-inch  Dutch oven with parchment paper and then pour cake batter into oven.

6.     Place all topping ingredients in a second bowl and mix together with a pair of forks.

7.     Sprinkle topping over cake batter.

8.     Set eight coals underneath the oven and 17 coals on lid.

9.     Bake for 45 minutes, rotating oven and lid a quarter-turn in opposite directions every 15 minutes or so until a toothpick or knife inserted in the center of cake comes out clean.

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| **Bacon Lettuce & Tomato Sandwiches** |
| 2 Lbs Bacon1 Head Lettuce or Bunch Leaf | 2 TomatoesLoaf of BreadMiracle Whip |
| Place entire amount of bacon in Dutch oven.  Do not separate.  Cook slowly, separating with a fork as you turn the bacon.  Drain grease alongside the fire part way through.  Too much grease will cause the bacon to take too long to cook.  Meanwhile toast bread on your griddle.  Spread with Miracle Whip.  Add piece of lettuce, slice of tomato then strips of bacon to each sandwich.  Top with second slice of toast.  |

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| **Katahdin Surprise** |
| 2 Lbs boneless pork , Bite Sized - (can substitute stew beef, chicken, or firm tofu)2 Packages (1.25 oz) taco seasoning mix2 Tablespoons vegetable Oil1 Jar (8 oz) Salsa1 Jar (10 oz) apricot all-fruit preserves1 Can (28 oz) crushed tomatoes | 1 Can (15 oz) kidney beans - drained and rinsed1 Can (11 oz) corn2 Lbs shredded Mexican blend cheese2 Packages (8.5 oz) Jiffy corn bread mix2 EggsCup (2/3) milk |
| 1. Light and heat 15 briquettes.
2. Place meat into a one-gallon sealable bag along with taco seasoning. Seal bag and shake well, making sure to thoroughly coat pieces with seasoning.
3. Pour vegetable oil into 12-inch Dutch oven and place over 15 briquettes. Fry coated pieces of meat until brown.
4. Add salsa, apricot preserves, crushed tomatoes, kidney beans and corn to Dutch oven.
5. Cover oven and simmer until thoroughly cooked, about 30 minutes.
6. Add cheese to oven and stir well.
7. In a second one-gallon sealable bag, add cornbread mix, eggs and milk. Seal bag and knead contents until all large clumps disappear.
8. Light and heat 25 fresh briquettes.
9. Cut a corner from bottom of ziplock bag and squeeze cornbread mix evenly over top of the bubbling mixture in Dutch oven. Do not stir batter! Cover oven.
10. Place eight coals underneath the oven and 17 of coals on the lid.
11. Bake for about 20 minutes or until top of cornbread is lightly browned and an inserted toothpick comes out clean.
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| **Cinnamon Roll-Topped Cobbler** |
| 1 Can (29-oz) pear halves in syrup, drained and sliced1 Can (21-oz) cherry pie filling | 1 tube of 8 refrigerated cinnamon rolls with icing |
| Mix sliced pears and pie filling in Dutch oven and heat over fire until boiling. Keep stirring so it does not stick or burn!  Place rolls on top of fruit mixture then BAKE for about 20 minutes until rolls are brown and fruit is bubbly.  (use 17 coals on top and 11 on the bottom).   Let sit for 5 minutes and spread icing over the rolls.  Let sit for 5 more minutes.  (This is the hardest part!)  |

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| **Breakfast Scramble** |
| 1 Lb Bacon1 Lb Smoked Sausage, Sliced1 Green Pepper, Diced1 Red Pepper, Diced8 Ounces Fresh Mushrooms, Sliced2 (Medium) Onions, Diced | 18 Eggs2 Cups Shredded CheddarHot Sauce - OptionalSalsa - Optional1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft. **Drain well before adding the eggs.** Scramble together until firm. Add cheese on top and cook a minute or two longer to melt. Serve with hot sauce or salsa.  |

**Food List (For Recipe Ingredients)**

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| 2 Packages 1.25 oz taco seasoning mix1 Jar 10 oz apricot all-fruit preserves1 Can 11 oz corn1 Can 15 oz kidney beans1 Can 16 oz Black Beans1 Can 16 oz Kidney Beans1 Can 16 oz Pinto BeansCup 2/3 milk1 Can 21-oz cherry pie filling1 Can 28 oz crushed tomatoes1 Can 29-oz pear halves in syrup1 Jar 8 oz Salsa2 Packages 8.5 oz Jiffy corn bread mix2 Apples3 Lbs Bacon1 Tsp Baking Soda2 Lbs boneless pork 1 1/2 Sticks Butter1 Can Diced Tomatoes20 Eggs2 Cups flour1/2 Cup Flour8 Ounces Fresh Mushrooms1 Bunch Green onions1 Green Pepper1 1/2 Teaspoons Ground Cinnamin1 Head Lettuce or Bunch LeafHot Sauce | 2 large EggsLoaf of Bread1 medium Onion2 Medium OnionsMiracle Whip2 Cups packed brown sugar2 Packages Ranch Dressing Mix1 Red PepperSalsa1/2 Tsp Salt2 Cups Shredded Cheddar2 Lbs shredded Mexican blend cheese1 Lb Smoked Sausage1 Cup Sour Cream2 Packages Taco Seasoning Mix2 Tomatoes1 tube of 8 refrigerated cinnamon rolls with icing2 Lbs Turkey1 Tsp vanilla extract2 Tablespoons vegetable Oil1 Tbsp Vegetable Oil2 Cups Water1 Bag White Corn  |

**Other Ingredients and Items**

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| **Breakfast Items**1x Apples1x Hot chocolate 1x Milk1x Scrambled Eggs**Lunch Items**1x Apples1x Chips1x Milk **Dinner Items**1x Water**Snack Items**1x Water |